

Exhibit 56

Food Service Information

Mississippi Department of Health

Facility

Name: East Mississippi Correctional Facility		Status: Open	
Street: 10641 Highway 80 West	City: Meridian	State: MS	Zip: 39307
Permit Date: 07/23/2015		Expire Date: 07/23/2016	

Inspection Details

counter Type		Scheduled		
Inspection Number	377696			
Score	B			
Environmentalist Name	HORTON RAYFORD			
Inspection Date	03/21/2017			
COS = Corrected On Site R=Repeat				
Supervision	Compliance Status	COS	R	
Person In Charge Present Demonstrates Knowledge And Performs Duty	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>	
Certified Manager	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>	
Employee Health				
Management Awareness Policy Present	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>	
Proper Use Of Report Restriction Exclusion	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>	
Good Hygienic Practices				
Proper Eating Tasting Drinking Or Tobacco Use	Not Observed	<input type="checkbox"/>	<input type="checkbox"/>	
No Discharge From Eyes Nose And Mouth	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>	
Preventing Contamination by Hands				
Hands Clean And Properly Washed	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>	
No Bare Hand Contact With Ready To Eat Foods	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>	
Adequate Hand Washing Facilities Supplied Accessible	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>	
Approved Source				
Food Obtained Approved From Approved Source	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>	
Food Received At Proper Temperature	Not Observed	<input type="checkbox"/>	<input type="checkbox"/>	
Food In Good Condition Safe And Unadulterated	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>	
Required Records Available Shell stock Tags Parasite Destruction	Not Applicable	<input type="checkbox"/>	<input type="checkbox"/>	
Protection from Contamination				
Food Separated And Protected	In Compliance	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Food Contact Surface Cleaned Sanitized	In Compliance	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Proper Disposition Of Returned Previously Served Reconditioned And Unsafe Food	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>	
Potentially Hazardous Food (TCS food)				
Proper Cooking Time And Temperatures	Not Observed	<input type="checkbox"/>	<input type="checkbox"/>	
Proper Reheating Procedure For Hot Holding	Not Observed	<input type="checkbox"/>	<input type="checkbox"/>	
Proper Cooling Time And Temperatures	Not Observed	<input type="checkbox"/>	<input type="checkbox"/>	

Proper Hot Holding Temperatures	In Compliance	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Proper Cold Holding Temperatures	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>	
Proper Date Marking And Disposition	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>	
Time As Public Health Control Procedures Records	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>	
Consumer Advisory				
Consumer Advisory Provided For Raw Or Undercooked Foods	Not Applicable	<input type="checkbox"/>	<input type="checkbox"/>	
Highly Susceptible Populations				
Pasteurized Foods Used Prohibited Foods Not Offered	Not Applicable	<input type="checkbox"/>	<input type="checkbox"/>	
Chemical				
Food Additives Approved And Properly Used	Not Applicable	<input type="checkbox"/>	<input type="checkbox"/>	
Toxic Substance Properly Identified Stored Used	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>	
Conformance with Approved Procedures				
Compliance With Variance Specialized Process And Haccp Plan	Not Applicable	<input type="checkbox"/>	<input type="checkbox"/>	
Risk Control Plan As Required	Not Applicable	<input type="checkbox"/>	<input type="checkbox"/>	
Good Retail Practices				
Water And Ice Approved From Approved Source	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>	
Insects Rodents And Animals Not Present	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>	
Hot And Cold Water Available Adequate Pressure	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>	
Plumbing Installed Proper Backflow Devices	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>	
Sewage Waste Water Properly Disposed	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>	
Toilet Facilities Properly Constructed Supplied Cleaned	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>	
Permit Last Inspection Posted	In Compliance	<input type="checkbox"/>	<input type="checkbox"/>	
Violations Count = Number of Corrections / Repeats		7	7	0

Data Disclaimer

Data in this system come from two very different systems
 Some inspections in the old system may be missing prior to July 2002
 Day Care Centers & Youth Camps Inspections prior to June 2005
 If in doubt about any facility, call the responsible health department
 Data are for informational purposes, not enforcement